



Santa Fe Wrap

Makes: 50 Servings

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Ingredients	Weight	Measure
Cooked rice		16.75 cups
Black beans (canned)		12.5 cups
Corn		8.25 cups
Chicken (cooked/diced)	4.25 lbs	
Salsa		6.25 cups

Cilantro (chopped)	2 oz	
Cumin		2 tsp
8" flour tortillas		50
Low-fat cheddar cheese	3.13 pounds	

Directions

1. Combine cooked rice, black beans, corn, chicken, cilantro, cumin and salsa. Mix well.
2. Lay tortillas flat on work surface. Place 1 cup mixture onto center of tortilla. Top with 1 oz cheddar cheese. Fold burrito style.
3. Place wraps seam side down on a lined sheet pan. Cover with foil and bake at 325 degrees F for 10 minutes.
4. Uncover and bake an additional 5 minutes until golden brown and internal temperature reaches 165 degrees F. Serve hot.
5. CCP: Heat to 165 degrees F for 15 seconds. CCP: Hold for service at 135 degrees F.

Notes

Serving Tips:

A wrap with a southwestern flair. Inside is a mixture of black beans, corn, rice, chicken, cilantro, cumin and salsa, wrapped inside a flour tortilla with cheddar cheese. Baked and served hot - Ole'.

